

To Share

*Chilli, garlic and rosemary roasted
Kalamata olives
7.50*

*House made brandied duck liver pâté,
cornichons
16.50*

Entrée

*Polenta dusted calamari, rosemary salt, olive tapenade
roquette & aioli
19.50*

*Salmon rilliette with pickled cucumber, capers,
frisée & horseradish
18.50*

*Slow cooked onion & beetroot tartelette in a sour cream pastry
with Roquefort mousse
18.50*

*Pan seared scallops, crushed peas, almond crumb & chorizo
19.50*

*Warm salad of roasted Berkshire pork belly, celery heart, apple
& chestnut vinaigrette
19.50*

Bouillabaisse:

*Marseilles' famous soup of fish, prawns, scallops and mussels,
in a saffron, tomato, fennel broth with crouton and rouille*

Entrée: 20.50

Main Course: 34.50

Main Course

*Pan-fried potato gnocchi, sautéed field mushrooms,
chard, hazelnuts, vincotto, truffle oil & shaved parmesan*
26.50

Risotto of baby spinach, gorgonzola & roasted tomato coulis
27.50

*Linguini with prawns, scallops, fish & mussels, leek, tomato, chervil
& roquette*
34.50

*Twice cooked duck leg, sweet potato & celeriac purée, sautéed silverbeet
& roasted pear jus*
32.50

*Pan roasted Mulloway fillet, sautéed Jerusalem artichokes, Calvo Nero
& brown butter dressing*
36.50

Classic Boeuf Bourgiugnon, winter vegetables & buttered chat potatoes
29.50

Slow braised lamb shoulder, white bean purée & forestière jus
32.50

*Prime Goulburn Valley eye fillet, char-grilled with Bordelaise sauce,
hand cut chips & confit garlic*
39.50

Side Orders

Mixed leaf salad 7.50

Wilted spinach 8.50

Pomme frites 8.50

French beans 8.50

Roquette & parmesan salad 8.00

